



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **MAGIC WOK (TOTAL ESTABLISHMENT)**

Acct # **410904**

Address **2513 BAGBY ST**

Zip **77006**

Owner **YU'S ENTERPRISES LLC**

Type Insp Reinspection
(002)

Date
12/01/2019

Arrival
01:50 PM

Departure
03:05 PM

Telephone
(713) 521-7722

District
402

Score
5.00

Permit Expiration
09/25/2020

Permit Type
F,G

Certified Manager
Chagnlu Lu - 237453 - 04/18/2024

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	33.00 ° F	Chicken / Walk-In Cooler	43.00 ° F	Chicken / Cold-Hold Unit	40.00 ° F
Chicken / Cold-Hold Unit	40.00 ° F	Beef / Cold-Hold Unit	35.00 ° F	Dumplings / Cold-Hold Unit	37.00 ° F
Soup / Hot-Hold Unit	163.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead dripage from condensation. Observed raw chicken stored above soy sauce. Properly store foods in a manner to prevent potential contamination. Corrected On-Site. New Violation.	COS
20-21.03(a)(02)	General. Container of food not stored in the manner that protects food from splash and other contamination. 1. Observed a open bag of rice stored on the floor in the storage room. 2. Observed dumplings uncovered in the freezer near the storage room. Properly store food to prevent from contamination. Corrected On-Site. New Violation.	COS
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Observed the person in charge write common names on bulk containers of Salt and MSG. The containers were missing labels when we entered the storage area. Provide label / common name to identify container of bulk food removed from original container. Corrected On-Site. New Violation.	COS
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Observed a scoop handle in direct contact with sugar. Provide suitable dispensing utensils with handles. New Violation.	12/11/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 12/11/19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Changlu Lu

Date: 12/01/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 12/01/2019



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20-21.08(f)	<p>Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.</p> <p>Observed a employee (Feng Lu) working in the kitchen prep area without a hair restraint. Provide and wear effective clothing that covers body hair while handling (food / utensils) to prevent contamination. *Citation issued* New Violation.</p>	12/01/2019
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>1. Observed a broken lid on a bulk container of rice. 2. Observed worn gaskets on the cold-hold unit across from the wok. Maintain equipment in good repair. New Violation.</p>	12/11/2019
20-21.11(a)(07)	<p>Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.</p> <p>1. Observed residue on the metal shelving and inside the refrigerator near the storage room. 2. Observed food debris in the gaskets of the cold-hold unit across from the wok. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.</p>	12/01/2019
20-21.19(a)	<p>Hand-washing sink installation. Hand-washing sink used for purpose other than hand-washing as specified in section 20-21.08(b) of this code.</p> <p>Observed a metal scoop stored in the hand-washing sink. Discontinue using hand washing sink for any purpose other than hand washing. Corrected On-Site. New Violation.</p>	COS
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Observed 3 live roaches in the gaskets of the reach-in freezer across from the wok. Control to eliminate the presence insects within the physical facility under control of permit holder. ***Clean gaskets of this unit* New Violation.</p>	12/01/2019
20-21.21(d)	<p>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.</p> <p>1. Observed a dead roach in the gasket of the walk-in cooler. 2. Observed a dead roach in a bulk container of pink soap. Remove dead insects from premises at frequency that prevents the accumulation of pests. New Violation.</p>	12/01/2019
20-21.22(a)	<p>Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean.</p> <p>Observed debris on the floor of the walk-in cooler. Maintain floors clean. New Violation.</p>	12/01/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</p> <p>Observed a hole around piping running through the ceiling above the water heater. Maintain the ceiling in good repair. New Violation.</p>	12/11/2019

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20-21.28(e)	<p>Cleaning equipment storage. After use, mops not placed in a position that allows them to air-dry without soiling walls / equipment / supplies.</p> <p>Observed a mop stored in a mop sink. The mop is not stored in a air drying position (mop head is in direct contact with the sink).</p> <p>Store mop in a manner that permits air-drying without soiling (walls / equipment / supplies) after use. New Violation.</p>	12/11/2019

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Received By Changlu Lu